EXAMPLE PESCATARIAN SET DINNER MENU

Below is an example evening pescatarian set menu which comprises seven cold dishes and eight hot dishes. The lunch set menu is slightly smaller with five cold dishes and seven hot.

Served with a basket of bread, marinated olives and toasted salted snacks

Please advise our service team of any allergies. (v) Vegetarian (vg) Vegan

SERVED COLD

Alioli

Homemade garlic mayonnaise (v)

Tomato and onion salad (v)(vg)

Queso de cabra con higos y miel Goats cheese with fresh fig, Spanish honey

Queso manchego

and cashew nuts (V) Ensalada de Tomate

Cuscús Marroquí

Moroccan style fruit couscous (v)

Slices of Manchego drizzled with garlic and rosemary infused olive oil (V)

Ensalada de atún

Pasta and tuna salad

Pimientos con queso fresco

Sweet red pepper stuffed with cream cheese (v)

SERVED HOT

Patatas Bravas con Alioli

Potatoes with a spicy tomato sauce and homemade garlic mayonnaise (v)

Gambas al Pil Pil

Toasted bread with serrano ham, Manchego cheese and tomato

Pinchos de Verduras

Vegetable kebabs

Tortilla de patatas

Potato omelette (v)

Paella de Verduras

Vegetable paella (v)

Boquerones fritos

Flour dusted and fried Cantabria anchovy fillets

Merluza Rebozada

Pan fried Atlantic hake

Tostas de pisto con huevo y berenjena

Tomato and aubergine stew and boiled egg (V)





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